

STARTER

Parker House Rolls <i>caraway and thyme, house cultured butter</i>	12
Bay Scallop Crudo <i>buttermilk, dill, green apple</i>	22
Kaluga Caviar <i>cauliflower panna cotta, yuzu geleé, fried brioche croutons,</i>	65
Crispy Caesar Salad <i>roman chicory, toasted garlic breadcrumbs, parmigiano reggiano</i>	16
Seacoast Mushrooms <i>miso butter, pickled kombu, bric dough</i>	18
Roasted Cauliflower <i>whipped tahini, preserved lemon, harissa</i>	16
Torchon of Foie Gras <i>poached pear, maple-cider, walnut crumble</i>	27
Swiss Raclette Fondue <i>baby golden potato, benton's bacon, pearl onion, mustard</i>	19
Sunchoke Agnolotti <i>brown butter, winter truffle sauce</i>	24
Handkerchief Pasta <i>braised rabbit, chestnut milk, porcini, aged pecorino</i>	23

ENTREE

Pan Roasted Halibut <i>green peppercorn sauce, swiss chard, king trumpet mushroom</i>	38
Butter Poached Maine Lobster <i>leeks, black bisque sauce</i>	45
Oven Seared Rohan Duck Breast <i>black mission fig, cipollini onion, spiced jus</i>	39
Charcoal Grilled American Wagyu Sirloin <i>salted daikon noodles, pickled beech mushroom, miso-ginger broth, scallion</i>	65
Celery Root Roulade <i>toasted hazelnut, winter truffle, vegetable consommé</i>	29
House Made Rigatoni <i>wild boar ragu, aged parmigiano reggiano, garlic crumbs</i>	36

DESSERT

Black Forest Cake

dark chocolate cream, cherry kirsch, rice nib crisps

Roasted Pineapple

*pink peppercorn cookie, coconut lime sorbet,
grand marnier caramel*

Olive Oil Cake

seasonal citrus, marcona almonds, creme fraîche ice cream

Coffee and Doughnuts

espresso creme bruleé, cinnamon sugar beignets